

TAKARA RAMEN Inc.

NOODLE

We are dedicated to providing you the best and the freshest noodles.

We take freshness seriously, our noodles contain only the minimal amount of preservatives and additives.

A-Noodle: Noodle with high water content. Our A-Noodle contains egg it has a smooth texture and rich in flavor. Great for Chuka Soba(Chinese noodle soup), Sapporo Miso Ramen or Hiyashi Chuka(Cold noodles)

C-Noodle: Noodle with less water content. This noodle is made from hard flour, therefore the texture is less springy and easy to cut when eating. Preferably paired with pork based soup. Great for Kyushu Tonkotsu Ramen.

D-Noodle: Noodle with medium water content. It is made with semi-high and high gluten flour. It has a moderate chewiness and flexibility. This noodle goes well with many type of ramen but especially great for Yokohama Ie-Kei Ramen.

E-Noodle: Noodle with high water content. Our E-noodle is vegetarian friendly and containing no animal products. It gives you a different impression just by changing the thickness.

F-Noodle: Noodle with high water content. Udon wheat flour is added to create extra chewiness. Thick noodle is perfect for Tsukemen.

P-Noodle: Egg noodle with less water content. You can enjoy Chuka Soba with thin P-Noodle and Tonkotsu Ramen with medium thickness.

H-Noodle: Noodle with medium water content. It has a stronger wheat taste due to the absence of alkaline water. It's gentle on the tongue it doesn't interfere with the stock flavor.

Y-Noodle: Medium water content noodle. Wheat flavor is stronger in Y-Noodle compare to our D-Noodle. This noodle goes well with rich broths.

Takara Ramen Inc.

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